MICRO-ORGANISMS

**Question 1**

1. Micro-organisms are very small and visible with a microscope.
2. Mumps; Measles; Aids; flu; polio
3. Bacteria are larger than Viruses.

Bacteria are living organisms. Viruses are not true living organisms.

1. Helps to digest food.
2. TB; cholera; syphilis;
3. In water
4. Malaria; Amoebic dysentery; African sleeping sickness
5. Mushrooms; moulds; yeasts
6. Athletes foot; fungal nail infection; ring worms
7. Darkness; warmth; moisture

**Question 2**

1. Person to person

Animal to person

Mother to unborn child

Food contamination

1. Mosquitoes; fleas; lice; bed bugs
2. a) Female mosquito

b) fever; headache

 4. diarrhoea; vomiting; stomach cramps

 5. - wash hand frequently

- do not share personal items.

- cover mouth when coughing or sneezing

- get vaccinated

- handle animals with caution

**Question 3**

1. Developed pasteurization- is a process whereby harmful microbes in food are destroyed with minimal damage to the food.
2. Discovered penicillin – which is an antibiotic that kills or stops the growth of bacteria.
3. Developed the vaccine for small pox.

**Question 4**

1. Bacteria and fungi
2. They breakdown dead plants and animals so that the nutrients are returned to the soil.
3. a) yeast

b) carbon dioxide

 4. it causes the dough to rise.

**Question 5**

1. Are used in humans to kill bacteria.
2. Fungi and bacteria
3. Skin rash and diarrhoea

**Question 6**

1. Yoghurt and cheese
2. Lactic acid
3. Turns the milk to be thick and sour.
4. Good for the digestive system